

Kansas Department of Agriculture
Division of Food Safety and Lodging
 1320 Research Park Drive, Manhattan, KS 66502
 (office) 785-564-6767 (fax) 785-564-6779

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Insp Date: 6/10/2015 **Business ID:** 119425FE
Business: MCDONALD'S

606 S 130TH ST
 BONNER SPRINGS, KS 66012

Inspection: 77001423
Store ID:
Phone: 9134227817
Inspector: KDA77
Reason: 01 Routine
Results: Follow-up

Time In / Time Out

| Date | In | Out | Insp | Travel | Total | Mileage | Notes: |
|----------|----------|----------|------|--------|-------|---------|--------|
| 06/10/15 | 11:00 AM | 12:30 PM | 1:30 | 0:15 | 1:45 | 0 | |
| Total: | | | 1:30 | 0:15 | 1:45 | 0 | |

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print

Lic. Insp. No

Priority(P) Violations 5 Priority foundation(Pf) Violations 3

Certified Manager on Staff p

Address Verified p

Actual Sq. Ft. 1800

Certified Manager Present p

INSPECTION INFORMATION

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of food-borne illness or injury. Public health interventions are control measures to prevent food-borne illness or injury.

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods.

Violations cited in this report must be corrected within the time frames entered below, or as stated in sections 8-405.11 of the food code.

P=Priority Violation, Pf=Priority foundation violation, HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, HSP=Highly Susceptible Population, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

IF YOU HAVE ANY QUESTIONS PLEASE VISIT www.agriculture.ks.gov, EMAIL fsl@kda.ks.gov, OR CALL (785) 564-6767.

COMPLIANCE KEY: Y=in compliance; N=not in compliance; O=not observed; A=not applicable; C=corrected on-site during inspection; R=repeat violation.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Demonstration of Knowledge

1. Certification by accredited program, compliance with Code, or correct responses.

Y N O A C R
 p

Employee Health

2. Management awareness; policy present.

Y N O A C R
 p

3. Proper use of reporting, restriction and exclusion.

p

Good Hygienic Practices

Y N O A C R

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

| Good Hygienic Practices | | Y | N | O | A | C | R |
|-------------------------|--|---|---|---|---|---|---|
|-------------------------|--|---|---|---|---|---|---|

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|---|---|----|----|----|----|----|--|
| 4. Proper eating, tasting, drinking, or tobacco use | p | .. | .. | .. | .. | .. | |
| 5. No discharge from eyes, nose and mouth. | p | .. | .. | .. | .. | .. | |

| Preventing Contamination by Hands | | Y | N | O | A | C | R |
|-----------------------------------|--|---|---|---|---|---|---|
|-----------------------------------|--|---|---|---|---|---|---|

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|-------------------------------------|----|---|----|----|---|----|--|
| 6. Hands clean and properly washed. | .. | p | .. | .. | p | .. | |
|-------------------------------------|----|---|----|----|---|----|--|

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|-------------------|--|
| <i>Fail Notes</i> | 2-301.14(I) <i>P - Wash Hands (As needed) FOOD EMPLOYEES shall clean their hands and exposed portions of their arms as specified under § 2-301.12 immediately before engaging in FOOD preparation including working with exposed FOOD, clean EQUIPMENT and UTENSILS, and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES and after engaging in other activities that contaminate the hands [Employee with gloved hands handled a wet sanitizing rag and wiped down counter and equipment. Employee neither changed gloves nor washed hands before assembling a sandwich for a consumer. Corrected on-Site, COS handwash, education.]</i> |
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|--|----|----|----|----|----|----|--|
| 7. No bare hand contact with RTE foods or approved alternate method properly followed. | p | .. | .. | .. | .. | .. | |
| 8. Adequate handwashing facilities supplied and accessible. | .. | p | .. | .. | .. | .. | |

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| <i>Fail Notes</i> | 6-301.14 <i>A sign or poster that notifies FOOD EMPLOYEES to wash their hands shall be provided at all HANDWASHING SINKS used by FOOD EMPLOYEES and shall be clearly visible to FOOD EMPLOYEES. [No handwashing signage in toilet rooms. COS supplied with stickers]</i> |
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| Approved Source | | Y | N | O | A | C | R |
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| 9. Food obtained from approved source. | p | .. | .. | .. | .. | .. | |
| 10. Food received at proper temperature. | .. | .. | p | .. | .. | .. | |
| 11. Food in good condition, safe and unadulterated. | p | .. | .. | .. | .. | .. | |
| 12. Required records available: shellstock tags, parasite destruction. | .. | .. | .. | p | .. | .. | |

| Protection from Contamination | | Y | N | O | A | C | R |
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|---|----|----|----|----|----|----|--|
| 13. Food separated and protected. | p | .. | .. | .. | .. | .. | |
| 14. Food-contact surfaces: cleaned and sanitized. | .. | p | .. | .. | p | .. | |

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| <i>Fail Notes</i> | 4-602.11(E)(4) <i>Non-PHF/TCS Food Contact Surface Cleaning Frequency (ice bins, soda nozzles) Surfaces of UTENSILS and EQUIPMENT contacting FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cleaned, in EQUIPMENT such as ice bins and BEVERAGE dispensing nozzles and enclosed components of EQUIPMENT such as ice makers, cooking oil storage tanks and distribution lines, BEVERAGE and syrup dispensing lines or tubes, coffee bean grinders, and water vending EQUIPMENT: at a frequency specified by the manufacturer; or, absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold. [Ice chute in soda machines soiled with black buildup on south machine, and green buildup on north machine. COS cleaned.]</i> |
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| 15. Proper disposition of returned, previously served, reconditioned and unsafe food. | .. | .. | .. | p | .. | .. | |
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| Potentially Hazardous Food Time/Temperature | | Y | N | O | A | C | R |
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| 16. Proper cooking time and temperatures. | .. | .. | p | .. | .. | .. | |
| 17. Proper reheating procedures for hot holding. | .. | .. | p | .. | .. | .. | |
| 18. Proper cooling time and temperatures. | .. | .. | p | .. | .. | .. | |
| 19. Proper hot holding temperatures. | p | .. | .. | .. | .. | .. | |

This item has Notes. See Footnote 1 at end of questionnaire.

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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|---|---|---|---|---|---|---|
| Potentially Hazardous Food Time/Temperature | Y | N | O | A | C | R |
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| 20. Proper cold holding temperatures. | .. | p | .. | .. | p | .. |
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This item has Notes. See Footnote 2 at end of questionnaire.

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| Fail Notes | 3-501.16(A)(2) | <p><i>P - PHF/TCS Cold Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 5°C (41°F) or less.</i></p> <p><i>[Cooked onions in salad reach in cooler at 58F. Ambient of cooler at 48.3F per lollipop thermometer. COS discarded.]</i></p> |
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| 21. Proper date marking and disposition. | p | .. | .. | .. | .. | .. |
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| 22. Time as a public health control: procedures and record. | p | .. | .. | .. | .. | .. |
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| Consumer Advisory | Y | N | O | A | C | R |
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| 23. Consumer advisory provided for raw or undercooked foods. | .. | .. | .. | p | .. | .. |
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| Highly Susceptible Populations | Y | N | O | A | C | R |
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| 24. Pasteurized foods used; prohibited foods not offered. | .. | .. | .. | p | .. | .. |
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| Chemical | Y | N | O | A | C | R |
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| 25. Food additives: approved and properly used. | .. | .. | .. | p | .. | .. |
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| 26. Toxic substances properly identified, stored and used. | .. | p | .. | .. | p | .. |
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| Fail Notes | 7-102.11 | <p><i>Pf - Common Name (Working Containers) Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies shall be clearly and individually identified with the common name of the material.</i></p> <p><i>[Red bucket used by employee cleaning soda fountain identified as sanitizer water by PIC was not labeled as being sanitizer. COS labeled.]</i></p> |
| | 7-201.11(B) | <p><i>P - Chemical Storage (Not Above Food, etc.) POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by locating the POISONOUS OR TOXIC MATERIALS in an area that is not above FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE or SINGLE-USE ARTICLES.</i></p> <p><i>[Toolbox containing soap stored on top of juice machine in drive thru area. COS moved by emergency kit on lower shelf.]</i></p> |

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| Conformance with Approved Procedures | Y | N | O | A | C | R |
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| 27. Compliance with variance, specialized process and HACCP plan. | .. | .. | .. | p | .. | .. |
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| GOOD RETAIL PRACTICES |
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| Safe Food and Water | Y | N | O | A | C | R |
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| 28. Pasteurized eggs used where required. | p | .. | .. | .. | .. | .. |
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| 29. Water and ice from approved source. | p | .. | .. | .. | .. | .. |
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| 30. Variance obtained for specialized processing methods. | .. | .. | .. | p | .. | .. |
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| Food Temperature Control | Y | N | O | A | C | R |
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| 31. Proper cooling methods used; adequate equipment for temperature control. | .. | p | .. | .. | .. | .. |
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| Fail Notes | 4-301.11 | <p><i>Pf - Temperature Capacity - EQUIPMENT for cooling and heating FOOD, and holding cold and hot FOOD, shall be sufficient in number and capacity to provide FOOD temperatures as specified under Chapter 3.</i></p> <p><i>[Ambient temp of small reach in cooler for salad prep at 48.3F and 53.2F. Cooler not capable of holding PHF at 41F or below. Temp log showed cooler was in temp that morning, all PHF removed from cooler and placed in Walk In Cooler, as had been in cooler less than 2 hours.]</i></p> |
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

| Food Temperature Control | | Y | N | O | A | C | R |
|---|--|----|----|----|----|----|----|
| 32. Plant food properly cooked for hot holding. | | .. | .. | p | .. | .. | .. |
| 33. Approved thawing methods used. | | p | .. | .. | .. | .. | .. |
| 34. Thermometers provided and accurate. | | p | .. | .. | .. | .. | .. |
| Food Identification | | Y | N | O | A | C | R |
| 35. Food properly labeled; original container. | | p | .. | .. | .. | .. | .. |
| Prevention of Food Contamination | | Y | N | O | A | C | R |
| 36. Insects, rodents and animals not present. | | p | .. | .. | .. | .. | .. |
| <i>This item has Notes. See Footnote 3 at end of questionnaire.</i> | | | | | | | |
| 37. Contamination prevented during food preparation, storage and display. | | p | .. | .. | .. | .. | .. |
| 38. Personal cleanliness. | | p | .. | .. | .. | .. | .. |
| 39. Wiping cloths: properly used and stored. | | p | .. | .. | .. | .. | .. |
| <i>This item has Notes. See Footnote 4 at end of questionnaire.</i> | | | | | | | |
| 40. Washing fruits and vegetables. | | .. | .. | p | .. | .. | .. |
| Proper Use of Utensils | | Y | N | O | A | C | R |
| 41. In-use utensils: properly stored. | | p | .. | .. | .. | .. | .. |
| 42. Utensils, equipment and linens: properly stored, dried and handled. | | p | .. | .. | .. | .. | .. |
| 43. Single-use and single-service articles: properly used. | | p | .. | .. | .. | .. | .. |
| 44. Gloves used properly. | | .. | p | .. | .. | p | .. |
| Fail Notes | <p>3-304.15(A) <i>P - If used, SINGLE-USE gloves shall be used for only one task such as working with READY-TO-EAT FOOD or with raw animal FOOD, used for no other purpose, and discarded when damaged or soiled, or when interruptions occur in the operation. [Employee handled wet sanitizer rag and wiped down equipment and counter top. Employee did not change the contaminated gloves (or wash hands) before assembling a sandwich for a consumer. COS handwash, glove change.]</i></p> | | | | | | |
| Utensils, Equipment and Vending | | Y | N | O | A | C | R |
| 45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-P and Pf items | | .. | p | .. | .. | .. | .. |
| Fail Notes | <p>4-101.11(A) <i>P - FCS materials (Safe) Materials that are used in the construction of UTENSILS and FOOD-CONTACT SURFACES OF EQUIPMENT shall be safe. [Non food grade plastic (sterilite) container used to hold RTE ice cream cones in service area behind registers.]</i></p> <p>4-202.11(A)(2) <i>Pf - FCS (Imperfections) Multiuse FOOD-CONTACT SURFACES shall be free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections. [One plastic container holding cooked onions in salad cooler with cracked off corners. 2 plastic containers stored as clean on storage racks across from 3 vat sink with cracked off/missing corners. COS discarded.]</i></p> | | | | | | |
| 45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Core items | | p | .. | .. | .. | .. | .. |
| 46. Warewashing facilities: installed, maintained, and used; test strips. | | p | .. | .. | .. | .. | .. |
| <i>This item has Notes. See Footnote 5 at end of questionnaire.</i> | | | | | | | |
| 47. Non-food contact surfaces clean. | | .. | p | .. | .. | .. | .. |

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Utensils, Equipment and Vending

Y N O A C R

Fail Notes | 4-602.13 *NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues. [Reach in freezer soiled with food debris in seals an on interior bottom of cooler.]*

Physical Facilities

Y N O A C R

48. Hot and cold water available; adequate pressure.

p

49. Plumbing installed; proper backflow devices.

p

This item has Notes. See Footnote 6 at end of questionnaire.

50. Sewage and waste water properly disposed.

p

51. Toilet facilities: properly constructed, supplied and cleaned.

p

52. Garbage and refuse properly disposed; facilities maintained.

p

53. Physical facilities installed, maintained and clean.

p

54. Adequate ventilation and lighting; designated areas used.

p

Administrative/Other

Y N O A C R

55. Other violations

p

EDUCATIONAL MATERIALS

The following educational materials were provided ..

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Hot holding
sausage at 151F, egg at 147F in warmers

Footnote 2

Notes:

Cold holding
in walk in cooler, surface of lettuce (shredded) at 37F, ambient at 38F
frozen foods frozen solid
ice cream mix in machine at 40F
bagged frap mixes in reach in cooler at 33,
bagged milk in reach in coolers in drive thru at 38F, 37F
milk surface in service counter cooler at 35F
ham in breakfast reach in cooler at 42F

Footnote 3

Notes:

Contracted pest control, comes monthly

Footnote 4

Notes:

50ppm chlorine in buckets.

Footnote 5

Notes:

Strips in place for chlorine

Footnote 6

Notes:

Handwashing sink in kitchen at 100F, in drive thru at 99F

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

Insp Date: 6/10/2015 **Business ID:** 119425FE
Business: MCDONALD'S

606 S 130TH ST
BONNER SPRINGS, KS 66012

Inspection: 77001423
Store ID:
Phone: 9134227817
Inspector: KDA77
Reason: 01 Routine

Time In / Time Out

| Date | In | Out | Insp | Travel | Total | Mileage | Notes; |
|----------|----------|----------|------|--------|-------|---------|--------|
| 06/10/15 | 11:00 AM | 12:30 PM | 1:30 | 0:15 | 1:45 | 0 | |
| Total: | | | 1:30 | 0:15 | 1:45 | 0 | |

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012 includes K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate food establishments and food processing plants.

The Kansas Food, Drug and Cosmetic Act requires that all violations shall be corrected no later than 10 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations may result in embargo of non-compliant products; immediate closure of your establishment; civil penalties of up to \$1,000.00 per violation; denial of license renewal, modification, suspension and/or revocation of any license or authority issued pursuant to the food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A. 65-619 et seq, licensees issued authority under the Kansas Food, Drug and Cosmetic Act may apply to the secretary for an extension of the time prescribed above.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Follow up Scheduled 06/20/15

Inspection Report Number 77001423

Inspection Report Date 06/10/15

Establishment Name MCDONALD'S

Physical Address 606 S 130TH ST City BONNER SPRINGS

Zip 66012

Additional Notes
and Instructions

Follow up scheduled for 6/20 or after

VOLUNTARY DESTRUCTION REPORT

Insp Date: 6/10/2015 **Business ID:** 119425FE
Business: MCDONALD'S

606 S 130TH ST
BONNER SPRINGS, KS 66012

Inspection: 77001423
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| 06/10/15 | 11:00 AM | 12:30 PM | 1:30 | 0:15 | 1:45 | 0 | |
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ACTIONS

Number of products Voluntarily Destroyed 1

VOLUNTARY DESTRUCTION REPORT

I have this day voluntarily destroyed, or caused to be destroyed, the merchandise described below. Said merchandise found in my possession was unfit for human consumption, misbranded, or otherwise unlawful. Destruction and final disposition of said merchandise has been done in a manner approved by the above named Inspector, representative of the Kansas Department of Agriculture.

I hereby release the Kansas Department of Agriculture, and its members, agents, and representatives from any and all liability.

1. Product cooked onions Qty 1 Units pan Value \$ 6.00

Description out of temp

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A